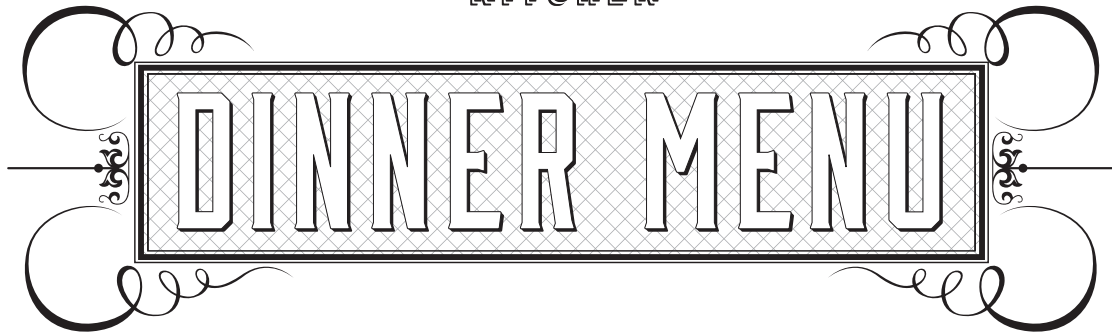


L I O N N O I R

→ KITCHEN ←



STARTER

ZALM/ PONZU/ SOJABONEN/ ZALM KAVIAAR/
LOTUSWORTEL/ QUINOA/ SESAM/ AIOLI

Salmon/ ponzu/ soy bean/ salmon caviar/ lotus root/ quinoa/ sesame/ aioli
15,50

BUIKSPEK/ WATERMELOEN/ ATJAR/ RICOTTA/
SOJA SRIRACHA / KIKKERERWT

Porkbelly/ watermelon/ atjar/ ricotta/ soy sriracha/ chickpea
15,50

SUPPLEMENT/ *sautéed duckliver / sweetbread* 5,-

WITTE ASPERGE/ PANKO/ BIET/ BURRATA/ AIOLI

White asparagus/ Panko/ beetroot/ burrata/ aioli
14,50

ENTREMET

COQUILLE/ RISOTTO/ INKTVIS INKT/ PULPO/ BEURRE NOISETTE

Scallop/ risotto/ squid ink/ pulpo/ beurre noisette
16,50

KLAF/ RISOTTO/ SAFFRAAN/ WITTE ASPERGE/ GREMOLATA

Veal/ risotto/ saffron/ white asparagus/ gremolata
16,50

SUPPLEMENT/ *sautéed duckliver / sweetbread* 5,-

TRUFFEL/ RICOTTA/ RISOTTO/ PIJNBOOMPITTEN/ OKRA

Truffel/ Ricotta/ risotto/ pine nuts/ okra
16,50

MOCHT U ALLERGIEËN HEBBEN, LAAT HET ONS EVEN WETEN
IF YOU HAVE ANY ALLERGIES, PLEASE LET US KNOW

MAIN

SCHOL/ OPPERDOEZER RONDE/ GROENE BOONTJES/
ZILTE GROENTE/ WITTE ASPERGES/ SCHAALDIERENSAUS
Plaice/ Opperdoezer potato/ green bean/ sea side vegetables/ white asparagus/ shellfish sauce
25,50

BBQ RUNDER SHORTRIB/ POMPOEN/ MAIS/ KONINGSBOLEET/
COURGETTE/ PEDRO XIMENEZ
BBQ shortrib/ pumpkin/ corn/ king boletus/ courgette / Pedro Ximenez
26,50

SUPPLEMENT/ *sautéed duckliver / sweetbread* 5,-

TORTELLINI/ POMPOEN/ ROMANESCO/ BOSPADDESTOELEN/
KOKOS/ LIMOEN/ GROENE CURRY
Tortellini/ pumpkin/ romanesco/ forest mushroom/ coconut/ lime/ green curry
25,-

DESSERT

CHOCOLADE/ GANACHE/ MOUSSE/ STROOPWAFEL/ AARDBEI
Chocolat/ ganache/ mousse/ Dutch caramel waffle/ strawberry
10,-

CITROENTAART/ CUSTARD/ PISTACHE/ BOSVRUCHTEN/ SORBET
Lemon tarte/ custard/ pistachio/ forest fruit/ sorbet
10,-

KAAS/ 5 SOORTEN/ BOURGONDISCH LIFESTYLE/ VIJGENBROOD
Cheese/ 5 kinds/ Bourgondisch lifestyle/ fig bread
12,50

Port

RUBY

Taylor's Select Ruby Port,
Douro, Portugal

*Stylish and fruity on the nose.
Full-bodied with tones of ripe, dark fruit.
A long-lasting aftertaste and pleasant sweetness*
6.⁵⁰

VINTAGE

Taylor's Late-Bottled Vintage Port,
Douro, Portugal

*Decadent, tangy blackberry flavours with
hints of raisin and fig. Soft damson and
liquorice aromas*
8.⁵⁰

10 YEARS OLD

Taylor's 10-Year-Old Tawny Port,
Douro, Portugal

*Aged for 10 years in oak casks. Elegant and smooth,
combining delicate wood notes with rich mellow fruit*
10.⁵⁰

VIN DE DESSERT

PEDRO XIMÉNEZ

Alvear, Montilla-Moriles, Spain

*Full-bodied, intense and concentrated with notes of plum
and chocolate.*
6.⁵⁰

MONASTRELL

Casa de la Ermita, Jumilla, Spain

*Full-bodied and concentrated with ripe fruit,
chocolate and a fresh, sweet finish.*
6.⁵⁰

LIONS

DE SUDUIRAUT

Cellier de la Dona, Bordeaux, France

*Beautifully full and sweet wine, amber in colour and
complex in aroma with apricot,
pineapple and light oak.*
7.⁵⁰